

WHAT IS CLAIMED IS:

1. A premix composition for clarifying beer effectively in a single-step process, comprising, by weight,
 - (a) about 40% to about 90% of silica xerogel having less than 10% water therein, and
 - (b) about 10% to about 60% of crosslinked polyvinylpyrrolidone.
2. A premix composition according to claim 1 wherein (a) is 60 to 85%, and (b) is 15% to 40%.
3. A premix composition according to claim 1 wherein (a) is 70 to 80%, and (b) is 20 to 30%.
4. A premix composition according to claim 1 wherein, prior to admixture (a) has a particle size, as defined by its mean volume average diameter, M_v , of less than 50 μ both in the dry state and in a 10% aqueous slurry.
5. A premix composition according to claim 4 wherein (a) has a particle size of about 5-30 μ .
6. A premix composition according to claim 1 wherein, prior to admixture, the ratio between particle sizes of (a) in a 10% aqueous slurry to its dry state is about 0.6 to about 2.0

7. A premix composition according to claim 14 wherein, prior to admixture, (b) has a particle size as defined by its mean volume average diameter, M_v , of about 20 to 50 μ in the dry state.

8. A premix composition according to claim 1 wherein, prior to admixture, (b) has a particle size of about 30-90 μ in a 10% aqueous slurry.

9. A premix composition according to claims 7 and 8 wherein, prior to admixture, the ratio between the particle sizes of (b) in a 10% aqueous slurry to the dry state is about 1.0 to about 2.0.

10. A premix composition according to claim 1 wherein (a) has a particle size as defined in claims 4, 5 and 6, and (b) has a particle size as defined in claims 7, 8 and 9.

11. A premix composition according to claim 1 wherein the particle size, as defined by its mean volume average diameter, M_v , of (a) is less than the correspondingly defined particle size of (b).

12. A process of stabilizing beer or wine beverages which comprises (a) treating said beverage with an agitated aqueous flocculated slurry of the composition of claim 1, and (b) filtering the thus-treated beverage.

13. A process according to claim 12 wherein both proteins and polyphenols are removed in one step from said beverage.

14. A process according to claim 12 wherein (a) in the contact time is about 3 hours or less than 3 hours.

15. A process according to claim 12 wherein a dose of about 5-20 lbs of said premix composition is used for each 100 barrels of said beverage.

16. A process according to claim 12 including the step of pumping both the stabilized beverage and the used premix composition from the treatment tank into a filter tank.

17. A process according to claim 12 which is characterized by an advantageous filter flow rate, undetectable residual soluble polyvinylpyrrolidone in the treated beverage, no biological growth in the premix, effective haze stability, and advantageous redispersibility of used premix.

18. A flocculated aqueous slurry of the premix composition of claim 1.

19. A flocculated aqueous slurry of claim 17 having about 5-20 wt. % of the premix composition and about 80 to 95% water.

20. A process of preparing the flocculated aqueous slurry of claim 18 which comprises admixing solid xerogel and crosslinked polyvinylpyrrolidone and slowly adding water with agitation thereto.

21. A premix composition according to claim 1 wherein, in the dry state, its particle size as defined by its mean volume average diameter, M_v , is between the average particle sizes of both components (a) and (b) therein.

22. A premix composition according to claim 1 wherein in a 10% aqueous slurry its particle size, as defined by the mean volume average diameter, M_v , is higher than the particle sizes of both components (a) and (b) therein.

23. A premix composition according to claim 1 wherein the ratio of its particle size as defined by the mean volume average diameter, M_v , of a 10% aqueous slurry to the corresponding particle size in the dry state is about 2 to about 6.

24. A premix composition according to claim 1 wherein (a) has 5% or less water therein.